



COOLBAKE

ALWAYS FRESH BREAD, MAXIMUM FLEXIBILITY OPTIMIZE YOUR BAKING PROCESS

With KOMA's innovative Coolbake installation, as a baker, you have full control over your inventory and freshness. Bake your bread, store it under optimal conditions, and finish baking it fresh at any time – exactly when the customer asks for it!

Less waste, more flexibility

The Coolbake allows you to store (pre-)baked bread under perfect conditions, so you can finish baking it at any time, whenever the customer asks. This means you always have fresh bread available, without waste and without empty shelves. Ideal for bakers who operate with a pull strategy.

How does the KOMA Coolbake work?

The Coolbake is surprisingly simple to use. You bake your bread and then place it in the Coolbake, where it is stored under optimal conditions. As your stock runs low, you can bake it off whenever needed. This enables you to offer fresh bread throughout the day. It not only boosts sales but also improves customer satisfaction!



YOUR BENEFITS:

- **Higher efficiency:** Pre-bake larger volumes and store baked bread under optimal conditions.
- **Less waste:** Store baked bread and finish baking only what you sell, preventing waste and unnecessary reprocessing.
- **Higher profit margins:** Smarter finishing, longer holding times and reduced waste lead to lower costs and improved margins.
- **Always fresh bread:** Baked bread can be finished fresh at any time, ensuring continuous availability without having to remake the entire product.



THE COOLBAKE IS IDEALLY SUITED FOR STORING BAKED BREAD

SPECIFICATIONS

KOMA COOLBAKE INSTALLATION

Humidity	Up to 95%
Temperature range	+2°C to +8°C
Trolleys	> 2
Storage time	< 2 weeks
Interior	Stainless steel
Exterior	Stainless steel / white coated steel
PU insulation	80 mm
K-value	0.25
Floor	Standard 40 mm
Ceiling	Lowered ceiling, stainless steel
Door	KOMA hinged door / magnetic door, 900x2000 mm
Active defrosting	Standard included
Lighting	LED
Voltage	230 & 400 V - 3 PH
Frequency	50 & 60 Hz
Internal compressor & condenser	No
Evaporator	Hanging, stainless steel
Humidification	Yes, active
Hygienic KAM lamp	Yes (standard)
Control system	KOMA K-Control (touchscreen)

ADVANCED TECHNOLOGY

The Coolbake goes beyond standard cold storage and offers full climate control:

- The **stainless steel evaporator** offers long-lasting durability and resistance to salt and acid build-up.
- **Active humidifier** ensures stable and optimal humidity.
- **Stainless steel interior walls** for a hygienic environment.
- **KAM lamp** prevents mold formation and keeps the storage area clean.



Scan the QR code and discover the iconic Coolbake for yourself!



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